

THE ENGLISH KITCHEN

THE CLOSET  
OF  
SIR KENELM DIGBY  
OPENED



Frontispiece: Sir Kenelm Digby, by Anthony van Dyck (*Iconography*, 1645).  
Photograph by courtesy of the British Museum.

THE  
CLOSET  
Of the Eminently Learned  
Sir Kenelme Digbie K<sup>t</sup>.  
OPENED

(1669)

Edited from the first edition,  
with introduction, notes and appendices

*by*

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